## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Ş		114 ·	and the second																	
			Papa John's Pizza #1328						Farmer's Market Food Unit											
Establishment Name			ne	e Type of Establishment 《											J					
Address				4134 N. Mt. Juliet Rd.       O Temporary O Seasonal         Mt. Juliet       Time in 12:59 PM       AM / PM         Time in 12:59 PM       AM / PM       Time out 02:00; PM																
City						001		_				_			me or	ut 02:00: PIVI AM/PM				
Insp	ectio	on Da	ste		06/10/2	021 Establishment	60517260	4		-	Emb	argoe	d C	)		L				
Purp	ose	of In	spec	tion	<b>鼠</b> Routine	O Follow-up	O Complaint			O Pr	elimir	hary		c	Cor	nsultation/Other				
Risk	Cat	tegor			篇1	02	<b>O</b> 3			<b>O</b> 4						up Required 🗮 Yes O No Number of		0		
		R														to the Centers for Disease Control and Preve control measures to prevent illness or injury.	ation			
						FOODBO	RNE ILLNESS RI	SK F	ACT	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS				
(Lintk design IN=in compliance				algna	pated compliance status (IN, OUT, NA, NO) for each numbered ite OUT=not in compliance NA=not applicable NO=not observ											soft team is application. Desires points concentration of the same code provi				
_	_	_		_		ompliance Status		cos	R		Ē	_			-	Compliance Status	COS R		WT	
	-	OUT	NA	NO	Person in charr	Supervision ge present, demonstrates	s knowledge and					IN	ουτ	NA	NO	Cooking and Rohenting of Time/Temperature Control For Safety (TCS) Foods				
1	黨	0		110	performs duties		÷ ·	0	0	5		12	0			Proper cooking time and temperatures Proper reheating procedures for hot holding	0	8	5	
2		0	NA	NO	Management a	Employee Health nd food employee aware		0	0		۳		0			Cooling and Holding, Date Marking, and Time as	_			
	×					estriction and exclusion		0	0	5		IN	OUT		NO	a Public Health Control				
	IN X		NA			Good Hygionic Practi asting, drinking, or tobac		0	0		18 19	0	0			Proper cooling time and temperature Proper hot holding temperatures	8	8		
5	澎	0		0	No discharge fr	om eyes, nose, and mou	<i>.</i> th	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5	
	N	001	NA			nting Contamination of properly washed	by Hands	0	0		21	0	0	0 ※		Proper date marking and disposition Time as a public health control: procedures and records	0	0 0		
7	×	0	0	0	No bare hand c alternate proces	ontact with ready-to-eat	foods or approved	0	0	5	ľ.	IN	OUT		-	Consumer Advisory	Ľ			
8	×	0	NA	ED5		inks properly supplied a		0	0	2	23	_	0	麗		Consumer advisory provided for raw and undercooked	0	0	4	
_	_	0	nea.	NO	Food obtained f	Approved Source from approved source		0	0			IN	OUT	NA	NO	food Highly Susceptible Populations	+			
10 11	Š	0	0	0	Food received a	at proper temperature ondition, safe, and unadu	ilterated	8	0	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5	
	õ	õ	×	0	Required record	ds available: shell stock		ō	ŏ			IN	OUT	NA	NO	Chemicals	<u> </u>			
H				NO	destruction Pro	tection from Contam	ination				25	0	0	X		Food additives: approved and properly used	0	0	6	
13	8	<b>0</b> 溪	0		Food separated	I and protected urfaces: cleaned and sar	beritie	8	0		26	<u>実</u> IN	0 OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	Ŷ	
	10		-			ion of unsafe food, return		0	6	2	27	-	0	82	no	Compliance with variance, specialized process, and	0	0	5	
served				Ŭ	Ŭ	-		Ŭ	Ŭ	~		HACCP plan	- U	Ŭ	•					
	Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.																			
				0	T=not in complian		COS=corre			чV.				5		R-repeat (violation of the same code provision)				
					Co	mpliance Status	003-0016		R		Ē					Compliance Status	COS	R	WT	
2	_	OUT		eurize	Sat d eggs used wh	fe Food and Water		0	0	1	4		O F	ood ar	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,				
2	_	0	Wate	er and	ice from approv		nde	0	0	2	$\vdash$	+	<u>ہ</u>			and used	0	0	1	
		OUT				Temperature Control				_						g facilities, installed, maintained, used, test strips	0	0	1	
3	1	0	Prop		oling methods us	sed; adequate equipmen	t for temperature	0	0	2	4	_	0 UT	Vonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1	
3	_					i for hot holding			0	1	_	8	0			f water available; adequate pressure	0		2	
3	_		<u> </u>		thawing method eters provided ar			0	0	1	_	_	_			stalled; proper backflow devices	0	0	2	
	-	OUT				od identification				_						es: properly constructed, supplied, cleaned		ŏ	1	
3	5	0	Food	i prop	erly labeled; orig	ginal container; required	records available	0	0	1	5	2	•	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1	
-		OUT	_			n of Feed Contamina	tion	-				-+-				ilities installed, maintained, and clean	0	0	1	
3	6	嵩	Insec	ats, ro	dents, and anim	als not present		0	0	2	Ľ	-	-	Adequa	ne ve	entilation and lighting; designated areas used	0	0	1	
3		0				during food preparation,	storage & display	0	0	1			UT			Administrative items				
3	_	-			leanliness ths: properly use	ed and stored		0	0	1					-	nit posted inspection posted	8	8	0	
4	0	0	Was	- N	ruits and vegeta	bles			õ		É		~ 1			Compliance Status	YES		WT	
4	_	OUT		e ute	Prep nsils; properly st	per Use of Utensils ored		0	0	1	5	7	-	Sompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	o		
4	2	24	Uten	sils, e	quipment and lin	nens; properly stored, dr		0	0	1	5	8		lopacc	o pro	ducts offered for sale	0	0	0	
4	3 4				ed properly	articles; properly stored,	used		0		5	9	1	rtobac	co pr	oducts are sold, NSPA survey completed	0	0		
																Repeated violation of an identical risk factor may result in rev				
man	ter a	nd po	st the	most	recent inspection	report in a conspicuous me	anner. You have the rig	ht to r	eques							e. You are required to post the food service establishment per filing a written request with the Commissioner within ten (10) day				
repo	n. 1.	Ŷ	Y	te la	14-703, 66-14-706,	68-14-708, 68-14-709, 68-14				_		-(	$\rightarrow$	. /		I ETT		e.	-	
(	l	// "		12	K H	7	06/1	L0/2	021	1	_	Ì	¥	-1	7	SAN~	06/1	.0/2		
Sigr	natu	re of	Pers	on In	Charge					Date		-				ental Health Specialist			Date	
_							P									ealth/article/eh-foodservice				
PH-1	267	(Rev)	6.15			ree tood safe	ny training classe	s are	ava	nable	eac	n mi	onth	at the	COU	anty health department.		P	W 629	

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mor	nth at the county health department.	RDA 60
rrs201 (net. 0-10)	Please call (	) 6154445325	to sign-up for a class.	104.04

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



# Establishment Information

Establishment Name: Papa John's Pizza #1328 Establishment Number #: 605172604

Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.       Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.         "No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.       Garage type doors in non-enclosed areas are not completely open.         Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.       Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	ISPA Survey – To be completed if #57 is "No"	
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.       Garage type doors in non-enclosed areas are not completely open.         Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.       Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.		
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	ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
	moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	moking observed where smoking is prohibited by the Act.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)

Equipment l'emperature	
Description	Temperature (Fahrenheit)
	38
Ric	40

Food Temperature						
Description	State of Food	Temperature (Fahrenheit				
Italian sausage Pizza cooler	Cold Holding	41				
Diced tomatoes pizza cooler	Cold Holding	41				
Boneless chicken wings	Cold Holding	41				
Roasted chicken pieces Delivery	Cold Holding	39				
Pepperoni pizza	Cooking	200				
Sausage Wic	Cold Holding	40				
5						

#### Observed Violations

Total # 8

Repeated # ()

14: Dishes are not being sanitized in 3 comp sink. System used to distribute sanitizer into sink not working properly. Employees are going to manually add sanitizer

36: Several gnats flying around pizza toppings

42: Dishes stacked wet on shelf over 3 comp sink

46: No sanitizer test strips

50: Water leaking onto floor from drain at front hand sink

53: Mop stored in dirty mop water

55: Permit not posted

56: Old inspection report posted

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: Papa John's Pizza #1328

Establishment Number: 605172604

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): An employee health policy is available.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.

5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6: Employee washing hands before preparing pizza

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See source info

10: (IN) All food received was in good condition and at the proper temperature.

11: (IN) All food was in good, sound condition at time of inspection.

12: (NA) Shell stock not used and parasite destruction not required at this establishment.

13: (IN) All raw animal food is separated and protected as required.

15: (IN) No unsafe, returned or previously served food served.

16: See food temps

17: (NA) No TCS foods reheated for hot holding.

18: (N.O.) No cooling of TCS foods during inspection.

19: (NA) Éstablishment does not hot hold TCS foods.

20: See food temps

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: (NA) No food held under time as a public health control.

23: (NA) Establishment does not serve animal food that is raw or undercooked.

24: (NA) A highly susceptible population is not served.

25: (NA) Establishment does not use any additives or sulfites on the premises.

26: (IN) All poisonous or toxic items are properly identified, stored, and used.

27: (NÁ) Establishment is not required to have a variance or HACCP plan, performs no special processes. 57:

58:

\*\*\*See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments See last page for additional comments.

# Establishment Information

Establishment Name: Papa John's Pizza #1328 Establishment Number : 605172604

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

# Establishment Information

Establishment Name: Papa John's Pizza #1328 Establishment Number #: 605172604

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	PJP commissary	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type.		Source.		

# Additional Comments